February 2023

I Got it at Aldi’s

**Black Forest Cake**

**Ingredients:**

1 box devil’s food cake mix

3 eggs

1 Tbls. Almond extract

1 21oz cherry pie filling

½ cup semi-choc. chips

1 container chocolate icing

**Directions:**

Preheat over to 350 degrees

Mix cake mix, eggs, pie filling, extract and chips.

Bake 35-40 mins @ 350

Ice cake

**Coleslaw-Pepperslaw**

**Ingredients:**

1 head of cabbage, finely grated

1 green pepper, chopped

1 small onion, chopped

1 cup sugar

½ cup oil

½ cup apple cider vinegar

1 tsp celery salt

1 tsp salt

½ -1 tsp pepper

Directions:

Cover grated cabbage, pepper and onion with ice and refrigerate over night or at least 2 hours in ice water – drain well.

Mix remaining ingredients and pour over very well drained cabbage.

Will keep 2 weeks in refrigerator

**Fast and Fresh Orzo Salad with Tomatoes, Basil, and Feta**

**Ingredients:**

#### Vinaigrette:

* ¼ cup red wine vinegar
* 2 tablespoons fresh lemon juice
* 1 teaspoon honey
* ⅓ cup olive oil

#### Salad:

* 12 ounces orzo pasta
* 6 cups chicken broth
* 2 cups grape or cherry tomatoes, halved
* 4 tablespoons thinly sliced chives or green onions
* 3 tablespoons chopped fresh basil
* 1 cup arugula or baby spinach, coarsely chopped
* Salt and pepper to taste
* 1 cup feta cheese, crumbled
* ½ cup pine nuts, toasted (heat them in a dry skillet over medium-low heat, tossing often until golden)

**Directions:**

* For the dressing, whisk together the vinegar, lemon juice, honey and oil. Season to taste with a bit of salt and pepper. Set aside.
* For the salad, cook the orzo in the chicken broth until tender according to package directions. Drain well but do not rinse. Let the pasta cool to room temperature, tossing often so it doesn’t stick together (stir in 1-2 tablespoons of the dressing if the pasta is overly sticky). Toss the cooled pasta with the tomatoes, chives or green onions, basil, and arugula or spinach.
* Pour the vinaigrette over the salad and stir to coat the ingredients with the dressing. Season with salt and pepper, if needed. Sprinkle the feta and pine nuts over the top and toss lightly. Serve at room temperature.

**Lentil Stew (instant pot)**

**Ingredients:**

2 Tbs. oil

1 large onion (diced)

3 carrots (diced)

6 garlic cloves (minced)

1tsp: sage, rosemary, thyme

4 cups vegetable broth

1pound potatoes (chopped)

1 1/2 cups lentils

28oz cruched tomatoes

1 tsp salt

Black pepper to taste

1 tsp dijon mustard

½ tsp sugar

2 Tbs. lemon juice

**Directions:**

1. Select the Saute setting on the Instant Pot (normal or medium heat level) After a few minutes, add the oil. Once the oil is hot, add the onion with a pinch of salt. Cook until the onion is nicely golden and completely soft, 6-8 minutes.
2. Add the carrots and garlic along with a pinch of salt and a few cracks of pepper. Cook until the carrots are just start to soften, about 3 minutes.
3. Pour in a bit of the vegetable broth to deglaze the pot and scrape up any browned bits.
4. Add the sage, rosemary, and thyme. Stir constantly for 1 minute.
5. Add the remaining broth, lentils, potatoes, salt, and several cracks of pepper. Stir.
6. Pour the crushed tomatoes on top, but don’t stir (this prevents the tomatoes from sinking to the bottom and triggering the BURN notice.)
7. Note: getting the can nice and low right into the pot helps keep the tomatoes resting on top (instead of pouring from high above).
8. Secure the lid and set the valve to Sealing (not Venting). Select the Pressure Cook Setting (Manual setting on older models) at high pressure and set the cook time to 9 minutes.
9. Once the 9 minute timer has completed and beeps, allow a natural pressure release for 10 minutes. Then Manually release any remaining steam.
10. Open the pot. Stir in the mustard, sugar, and lemon juice. Add more salt and pepper to taste.
11. This is a hearty and thick soup/stew, but if you want it thinner, add more broth until you reach your desired consistency and stir until warmed through.

**No-Bake Avalanche Cookies**

**Ingredients:**

1 pound white chocolate, (vanilla almond bark), melted  (Aldi's - 8 squares)

1/2 cup creamy peanut butter

2+ cups Rice Krispies cereal

1 1/2+ cup mini marshmallows

**Directions:**

1. In a large glass bowl melt the white chocolate in the microwave.
2. Add the peanut butter and mix until smooth. Add in the cereal and the mini marshmallows.  Gently mix until everything is well coated.  Add more cereal and marshmallows, if needed, until mixture holds together.
3. Scoop cereal mixture onto a wax paper lined 13" x 9" pan.  Spread mixture evenly.  Note:  cookies can also be dropped onto wax paper.
4. Refrigerate for 2 hours or until chocolate is set.
5. Store in an air tight container.

**Orange Fluff Salad (without cottage cheese)**

### Ingredients

* 1 3 oz box orange gelatin
* 1 cup sour cream (or plain yogurt)
* 1 15 oz can mandarin oranges, drained
* 1 21 oz can pineapple tidbits, drained
* 1 15 oz can diced mangoes or peaches, drained (can use snack cups!)
* 1 cup miniature marshmallows
* 1 8 oz container whipped topping fully thawed
* fresh orange slices, shredded coconut, chopped nuts, mini marshmallows and/or maraschino cherries for garnish (optional)

### Instructions

1. In a large bowl, whisk together sour cream and gelatin powder until well combined. Add in well drained canned fruit and mini marshmallows. Fold in whipped topping.
2. Refrigerate until ready to serve, at least one hour.
3. Serve with shredded coconut, fresh orange slices, maraschino cherries, additional mini marshmallows or chopped nuts for garnish.

**Pepperoni Bread**

**Ingredients:**

1 loaf frozen Italian Bread.

1 lb sandwich size pepperoni

½ lb sliced provolone cheese

1 egg

1 tsp oregano

1 tsp parmesan cheese

**Directions:**

Let loaf of bread thaw. Preheat oven to 350 degrees

Knead dough into a ball then roll out flat into a rectangle.

Beat egg, oregano and parmesan cheese together. Brush mixture on dough. Arrange slices of pepperoni in a layer on the dough. Next layer the provolone slices, then add another layer of pepperoni.

Roll layered dough like a jelly roll then tuck in the ends. Brush the remainder of the egg mixture over the bread.

Turn into a greased cookie sheet – bake until golden brown. (25-30 minutes)

Can be stored in refrigerator up for 5 days/ freezes well.

**Vanilla Chai Chia Pudding**

**Ingredients**

* 1 ½ cups whole milk
* ¼ cup + 2 tablespoons chia seeds
* 2 ½ tablespoons pure maple syrup
* 2 teaspoons pure vanilla extract or the seeds of 1 vanilla bean
* ½ teaspoon ground cinnamon
* ½ teaspoon ground ginger
* ¼ teaspoon ground cardamom
* pinch to ¼ teaspoon ground cloves or to taste
* ⅛ teaspoon freshly-ground black pepper

**Instructions**

* Add all ingredients to an airtight contain, and whisk together until incorporated.
* Refrigerate for at least 4 hours, but preferably overnight.
* Stir 1-2 times during refrigeration.
* Divide between two glasses or bowls,
* Serve and refrigerate leftovers.

**Aldi’s Favorite Finds:**

Baker’s Corner Apple Cinnamon Quick Bread

Bistro Cioppino Stew

Clancy’s Lime Tortilla Chips

Pico De Gallo – Mango

Guacamole – Poblano Pineapple

Specially Selected – mini Cream Puffs

Frozen meatballs